



Arróniz



100% arróniz, variety autochthonous to the north of Navarra which produces a strong, long-lasting oil with a defined personality rich in polyphenols, which protect it from turning rancid.

Location and climate

Valley of Nekeas, Navarra. Average altitude 500m. Thanks to its outstanding location, climate and geological characteristics, the valley is one of the most attractive areas for the production of oil. It is influenced by both the Atlantic and the Mediterranean. To the north, in the mountains, the winters are cold and damp, whilst in the valley itself, they are mild and dry. Hot, dry summers bring significant contrasts in temperature.

Soil

Stony soil with a range of red and white clays.

Production

Olive harvest: mechanical
Extraction temperature: < 24°C

Characteristics of the Oil

Strong, fruity, yellowy-green, extra-virgin olive oil, with hints of freshly cut grass and artichoke. Very fresh.

Acidity: 0,1°

Flavour: fresh, strong and balanced.

Interesting spicy bite.

Colour: yellowy-green. Clean, decanted appearance.

Texture: silky and pleasant

Best kept

In a cool, dark place. Once open, this oil should be used on a regular basis in order not to lose its characteristics.

Best before: two years from the date of production.

Presentation formats



Botella
0,5l.



Lata
0,5l.